

Yeast functionality comparison

Yeast products — What is the difference?

Processing Intensity Increases Product Functionality

BREWERS YEAST	LIVE YEAST	YEAST CULTURE	YEAST EXTRACT AND INTRACELLULAR COMPONENTS	MECHANICALLY/ CHEMICALLY HYDROLYZED YEAST CELL WALL MOS ONLY GLUCAN ONLY	ENZYMATICALLY HYDROLYZED YEAST CELL WALL PLUS INTRACELLULAR COMPONENTS



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PRODUCT	Mycotoxin Control	Immune Modulation	Anti- Bacteria Adhesion	Anti- Protozoa¹	Nutrient Digestibility	Protein Source
CELMANAX (Yeast derived RFCs*)	+++	++	+++	++	+	
BG-MAX (RFCs combined with Bentonite)	++++	++	++	+	+	
A-MAX (Yeast Culture)					++	
Yeast Cell Wall	+	+	++			
Yeast Culture					++	
Live Yeast				+	++	
Brewers Yeast						+



A-MAX™ is an all-natural yeast culture product that delivers high levels of metabolites known to improve rumen function, leading to increased milk production.



BG-MAX™ combines the benefits of Refined Functional Carbohydrates™ with Bentonite to prevent and protect against multiple mycotoxins to make animals resilient and maintain consistent performance.



CELMANAX™ combines a unique blend of Refined Functional Carbohydrates™ (RFC™) into a single formulation that replaces multiple feed ingredients, supports udder health and increases production.

Additional notes

- 1. Celmanax prevents protozoal (Crypto and Eimeria) attachment to intestine; live yeast is a predator of protozoa.
- 2. The number of plus signs (+) indicates degree of functionality.



To learn more contact your nutritionist, veterinarian or ARM & HAMMER™ representative, or visit AHfoodchain.com.

^{*}Refined Functional Carbohydrates (RFCs)